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and at such times as the State board of health may require by regulation, the number of new cases of each of the notifiable diseases reported to said local health officers or boards of health.

SEC. 8. Whenever there occurs within the jurisdiction of a local health officer or board of health an epidemic of a notifiable disease, the local health officer or board of health shall, within 30 days after the epidemic shall have subsided, make a report to the State department of health of the number of cases occurring in the epidemic, the number of cases terminating fatally, the origin of the epidemic, and the means by which the disease was spread: *Provided*, That whenever the State department of health has taken charge of the control and suppression of the epidemic, the local health authority having jurisdiction need not make the report otherwise required.

GEORGIA.

Foodstuffs—Manufacture, Care, and Sale—Regulations Authorized. (Act Aug. 14, 1914.)

SECTION 1. Every place occupied or used for the preparation for sale, manufacture, packing, storage, sale, or distribution of any food shall be properly lighted, drained, ventilated, screened, and conducted with strict regard to the influence of such conditions upon the health of operatives, employees, clerks, or other persons therein employed, and the purity and wholesomeness of the foods therein produced.

SEC. 2. The commissioner of agriculture, State veterinarian, and State chemist are hereby authorized and directed to make and cause to be published such sanitary rules and regulations as are necessary in food inspection and to carry out the provisions of this act, and any person or persons or associations violating the provisions of this act or any of the rules and regulations made or published under the provisions of this act shall upon conviction be fined in a sum not exceeding \$100.

Foodstuffs—Manufacture, Care, and Sale—Construction and Care of Buildings. (Reg. Dept. of Agr., Sept. 1, 1914.)

RULING 1. Every building, room, basement, or cellar occupied or used as a bakery, confectionery, cannery, grocery, meat market, or other place or apartment used for the preparation for sale, manufacture, packing, sale, or distribution of food, shall be properly lighted, drained, plumbed, ventilated, and conducted with strict regard to the influence of such conditions upon the health of operatives, employees, clerks, or other persons therein employed, and the purity and wholesomeness of the food therein produced; and for the purpose of this act [sic] the term "food," as used herein, shall include all articles used for food, drink, confectionery, condiment, whether simple, mixed, or compound, and all other substances or ingredients used in the preparation thereof.

RULING 2. The floors, side walls, ceilings, furniture, receptacles, implements, and machinery of every establishment or place where food is manufactured, packed, sold, or distributed, and vehicles used in the transportation of food shall at no time be kept in an unclean, unhealthy, and insanitary condition, and for the purpose of this act "unclean, unhealthy, and insanitary condition" shall be deemed to exist if food in the process of manufacture, preparation, packing, storing, sale, distribution, or transportation is not securely protected from flies, dust, dirt, and, as far as may be necessary by all reasonable means, from all foreign or injurious contamination, and if the refuse, dirt, and the waste products subject to decomposition and fermentation incident to the manufacture, preparation, packing, selling, distribution, and transportation of

food are not removed daily, and if all trucks, trays, boxes, baskets, buckets, and other receptacles, chutes, platforms, racks, tables, shelves, and all knives, saws, cleaners, and other utensils and machinery used in the moving, handling, cutting, chopping, mixing, canning, and all other processes are not cleaned thoroughly daily, and if the clothing of the employees, operatives, clerks, or other persons therein employed is not reasonably clean.

RULING 3. The side walls, ceilings of every bakery, confectionery, creamery, cheese factory shall be plastered, wainscoted, bricked, or sealed with metal or lumber and shall be oil painted or kept well limewashed, and all interior woodwork in every bakery, confectionery, creamery, cheese factory shall be kept washed clean with soap and water; and every building, room, basement occupied or used for the preparation, manufacture, packing, sale, or distribution of food shall have an impermeable floor made of cement or tile laid in cement, brick, wood, or other suitable nonabsorbent material which can be flushed and washed with water.

RULING 4. The doors, windows, or other openings of every food-producing establishment or distributing establishment during the fly season shall be fitted with self-closing doors and wire windows of not coarser than 14-mesh wire, gauze, or other mechanical devise for the exclusion of flies, except where food is otherwise protected.

RULING 5. Every building, room, basement, or cellar occupied or used for the preparation, manufacture, packing, canning, sale, or distribution of food shall have convenient toilets or toilet room separate and apart from the room or rooms where the process of production, manufacture, packing, canning, selling, or distributing is conducted. The floors of such toilet rooms shall be of cement, tile, wood, brick, or any other nonabsorbent material and shall be washed and scoured daily. Such toilet or toilets shall be furnished with separate ventilating flues or pipes discharging into said pipes or on the outside of the building in which they are situated. Lavatories and wash rooms shall be adjacent or convenient to the toilet rooms and shall be supplied with soap and water and towels and shall be maintained in a sanitary condition. Operatives, clerks, and all persons who handle the material from which food is prepared or the finished product, before beginning work or after visiting toilet or toilets, shall wash their hands thoroughly in clean water.

RULING 6. Cuspidors for the use of operatives, employees, clerks, or other persons shall be provided whenever necessary, and each cuspidor shall be thoroughly emptied and washed out daily with a disinfectant solution, and some of such solution shall be left in each cuspidor while it is in use. No operative, employee, or other person shall expectorate on the floors or side walls of any building, room, basement, or cellar where the production, manufacture, packing, preparation, or sale of food is conducted.

RULING 7. No person or persons shall be allowed to live or sleep in any room of a bakeshop, dining room, confectionery, creamery, cheese factory, or place where food is prepared for sale, served, or sold.

RULING 8. The pure food and drug inspector or other legal agent of the commissioner or agriculture shall have full power at all times to enter every building, room, basement, or cellar occupied or used for the producing for sale, manufacture, distribution, or transportation of food, or any building suspected of being used therefor, and to inspect the premises and all utensils, fixtures, furniture, and machinery used aforesaid; and if upon inspection any food producing or distributing establishment, conveyance, employer, operative, employee, clerk, driver, or other persons found to be violating the provisions of this act, or if the production, preparation, manufacture, packing, sale, distribution, or transportation is being conducted in a manner detrimental to the health of the

employees and operatives or to the character or quality of the food therein produced, manufactured, packed, sold, distributed, or conveyed, the officer or inspector making the examination or inspection shall report such violations to the commissioner of agriculture, State veterinarian, and State chemist, and they shall issue an order to the person or persons in authority at the aforesaid establishment to abate the conditions and violations or make such improvements as may be necessary to abate them within the period of five days or such reasonable time as may be required to abate them. Such order shall be in writing, and the person receiving the order may, within five days of the issuance of the order, appear in person or by attorney before the commissioner of agriculture, State veterinarian, and the State chemist to give reason why such instruction should not be obeyed.